

BVLGARI

IL RISTORANTE

LUCA FANTIN



*A path for discovering the essence and the elegance
of the contemporary Italian cuisine.*

現代イタリア料理の真髄とエレガンスを探求する美食の旅を
心ゆくまでお楽しみ下さい

Luca Fantin
Executive Chef

BVLGARI

IL RISTORANTE

LUCA FANTIN

Chef's Tasting Menu

シェフのおまかせメニュー

Menu Degustazione 30,800

(Included Tax / 税込)

Premium Wine Pairing 44,000

(Included Tax / 税込)

Wine Pairing 30,800

(Included Tax / 税込)

Tutti i prezzi sono in Yen, 13% di servizio saranno aggiunti al totale.
Si informa la gentile clientela che i menu sono soggetti a variazioni senza alcun preavviso.

金額は日本円の料金です。上記の税込み料金にサービス料13%を別途加算させていただきます。

All prices are in local currency and include consumption tax. In addition, 13% service charge will be applied.

BVLGARI

IL RISTORANTE

LUCA FANTIN

*ご来店当日の市場状況により、食材や提供方法が変更となる場合がございます。
The dishes including the ingredients, may change depending on the market of the day.

Iwate Ricci di mare e fiore di zucca

岩手県産 雲丹 花ズッキーニ
Iwate Sea urchin and zucchini flower

Aomori Tonno, peperoni e melanzane

青森県産 鮪 パプリカ 茄子
Aomori tuna, belle pepper and eggplant

Hokkaido “Kegani” e finocchio

北海道産 毛蟹 ウイキョウ
Hokkaido “Kegani” crab and fennel

Spaghetti freddi “monograno Felicetti”, bottarga

冷製スパゲッティ・モノグラノ・フェリチェッティ カラスミ
Cold Spaghetti “monograno Felicetti”, bottarga

Ravioli, funghi e patate

ラビオリ 茸 じゃが芋
Ravioli, mushroom and potato

Nagasaki “Kue,” hamaguri e lattuga

長崎県産 クエ 蛤 レタス
Nagasaki “Kue” grouper, hamaguri and lettuce

Kumamoto “Akaushi” e zucca

熊本県産 赤牛 カボチャ
Kumamoto “Akaushi” beef and pumpkin

Composizione di latte

ミルクのコンポジション
Composition of milk

Nagano albicocca e mandorle

長野県産 アプリコット アーモンド
Nagano apricot and almond